



B E L L P I N E

HEALTHY SELECTIONS

OLD FASHIONED OATMEAL 16

*Hazelnuts | Cinnamon | Brown Sugar |
Dried Cherries – VG, GF*

HOUSE-MADE GRANOLA 16

*Coconut Milk Yogurt | Berry Compote |
Fresh Berries -VG, GF*

FRESH CUT FRUIT 16

Seasonal Selection – VG, GF

OREGON COAST LOX 23

*Lox | Toasted Bagel | Cream Cheese | Capers |
Pickled Red Onion*

ALBACORE TUNA “NICOISE” 25

*Baby Gem Leaves | Caper Vinaigrette | Olives |
Tomatoes | Potatoes | Beans | Poached Egg*

MATCHA MEUSLI 15

*Overnight Oats | Seeds | Apples | Coconut Milk
VG, GF*

BABY ROMAINE 18

*Caeser Dressing | Peppers | Focaccia Croutons |
Pecorino*

TRUFFLE-ROASTED CAULIFLOWER COCONUT

VELUTE 18

*Roasted Cauliflower | Coconut Milk |
Black Truffle | Spiced Porcini-Hazelnut Dukkha –
VG, GF*

BREAKFAST FAVORITES

TRADITIONAL EGGS BENEDICT* 22

*Poached Eggs | Canadian Bacon | English Muffin
| Hollandaise | Breakfast Potatoes*

CREATE YOUR OWN OMELET* 22

(Choose 3)

*Bell Pepper | Tomato | Onion | Mushroom |
Spinach | Bacon | Ham | Cheddar | Pepper Jack
| Chevre |
Smoked Salmon +15
Dungeness Crab +15
Kaluga Caviar +30*

ULTIMATE BELLPINE BRUNCH* 25

*Choice of Eggs: Poached, Scrambled, Fried
Choice of Protein: Bacon, Pork or Chicken Sausage
Choice of Potato: Rosti, Breakfast Potato,
Truffle Gratin
Choice of Toast: White, Wheat, English Muffin,
Bagel*

SHAKSHUKA* 19

Tomato + Pepper Stew | Poached Egg | Mushroom

BRUNCH SIDES

*Applewood Smoked Bacon 7
Breakfast Potatoes 7
Chicken or Pork Sausage 7
Green Salad 7
French Fries 7
Goat Cheese Grits 7*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have a medical condition.*

^ Contains wild mushrooms which are not an inspected product

20% Staff Service Charge added to parties of 6 or more and distributed entirely to the service staff performing the service.

BELLPINE SPECIALS

ENTRÉE

OREGON BAY SHRIMP & GRITS 32

*Portland Creamery Goat Cheese | 'Nduja | Tomatoes | Peppers |
Sunny Side-Up Egg +3*

SEAFOOD TAGLIATELLE 36

Crab | Shrimp | Lobster Cream | Tarragon | Preserved Lemon

PNW KING SALMON 42

Pan Seared Salmon | Roasted Mushroom | Rutabaga Puree | Chili Oil

FLAT IRON STEAK* 6oz 48

Rosti Potato | Roasted Broccolini | Hollandaise – GF

HANDHELDS

Served with Fries or Side Salad

PNW CROQUE MONSIEUR 27

Smoked Salmon | Sourdough | Bechamel | Swiss

ZUCCHINI & GOAT CHEESE TOAST 26

Sourdough | Kale | Pepitas | Honey

PRIME RIB BURGER* 25

Aged Cheddar | Bacon | Red Onion | House Ketchup | Aioli

SWEET MOMENTS

HAZELNUT BANANA WAFFLE 19

Belgian Waffle | Hazelnut-Chocolate | Banana | Caramel

CHOCOLATE AND CARAMEL CAKE 16

Chocolate Ganache | Orange Confit | Caramel – GF

PORTLAND CREAMERY GOAT-CHEESE CHEESECAKE 14

Marionberry Coulis | Pistachio Praline

APPLE PIE 14

Vanilla Cream

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BEVERAGES

COLD PRESSED JUICE

DAILY GREENS 12

Cucumber | Celery | Kale | Spinach | Lemon | Parsley

ROOTS WITH GINGER 12

Beet | Apple | Lemon | Ginger

MANGO LEMONADE 12

Mango | Lemon | Monk Fruit | Turmeric

ORANGE JUICE 8

GRAPEFRUIT JUICE 8

APPLE JUICE 8

COAVA COFFEE

Filter Coffee Pot 12

Espresso 5

Double Espresso 7

Latte 7

Cappuccino 7

Americano 6

Mocha 7

TEALEAVES

The Ritz-Carlton Portland, Rose Blend 7

Imperial English Breakfast 6

Imperial Earl Grey 6

Organic Health and Wellbeing 6

Organic Peppermint 6

Himalayan Meadow Chamomile 6

Mountain Berry 6